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Malaysia

Food and Agricultural Import Regulations and Standards

Country Report

2000

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SECTION 1. FOOD LAWS

The Food Act 1983 and the Food Regulations 1985 of Malaysia govern the various aspects of food quality control including food standards, food hygiene, food import and export, food advertisement and accreditation of laboratories. Specific compositional and labeling requirements were developed for particular food products. The content requirements are not restrictive for U.S. products. However because over half of the Malaysian population is Muslim, labeling requirements for products containing pork and alcohol are very strict. Attention should be given to adhering to Malaysian labeling requirements to avoid any problems at the port of entry or on the retail level.

Extracts from the Food Regulations 1985 pertaining to labeling requirements, etc. are cited below.

SECTION II. LABELING REQUIREMENTS

A. General Requirements

Language to be used

Where the food is produced, prepared or package in Malaysia, the language to be used is Bahasa Malaysia and in the case of imported food, the language may be in Bahasa Malaysia or English, and either case may include translation thereof in any other language.

Particulars in labeling

- (1) The appropriate designation of the food or a description of the food containing the common name of its principle ingredients. "Appropriate designation" means a name or description, being a specific not generic name or description, which shall indicate to the prospective purchaser the true nature of the food to which it is applied. The lettering on the label shall be so prominent in height, visual emphasis, and position to be conspicuous by comparison with any other matter appearing on the label.
- (2) In the case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food, in the following form :

"mixed" (here insert the appropriate designation of the food); or "blended"
(here insert the appropriate designation of the food):

Provided that the word "mixed" or "blended" shall not be conjoined with the appropriate designation of any mixed or blended food which does not comply with the standard prescribed by these Regulations

- (3) where food contains beef or pork, or its derivatives, or lard, a statement as to the presence in that food of such beef or pork, or its derivatives, or lard, in the form -

"CONTAINS (state whether beef or pork, or its derivatives, or lard, as the case may be)"

- Or in any other words to this effect;
- (4) A statement as to the presence of alcohol, in capital bold-faced lettering of a non-serif character not smaller than 6 point, in the form-

"CONTAINS ALCOHOL"

or in any other words to this effect. This statement shall appear immediately below the appropriate designation of the food.

- (5) Where the food consists of two or more ingredients, other than water, food additives and nutrient supplement, the appropriate designation of each of those ingredients in descending order of proportion by weight and (if required) a declaration of the proportion of such ingredient.
- (6) Where the food contains food additive, a statement as to the presence in the beer of such food additive, in the form-

"contains permitted (state type of the relevant food additive)"

provided that in the case of coloring substance or flavoring substance it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name.

- (7) A statement of the minimum net weight or volume or the number of the content of the package; in the case of food packed in liquid, a statement of the minimum drained weight of the food;
- (8) In the case of imported food, the name and business address of manufacturer or packer or the owner of the rights of manufacture, or the agent of any of them, and the name and business address of the importer in Malaysia and the name of the country of the origin of the food. Please note that for the above purpose, a telegraphic or code address or an address at a Post Office, or the name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device for sealing any package of is not sufficient.
- (9) The requirements in paragraph 5, 6, 7, 8 may be written in no smaller than 4 point lettering

Form and manner of labeling

- (1) The particulars required above shall appear conspicuously and prominently in the label.
- (2) All particulars to appear on a label shall be written in no smaller than 10 point lettering, and with equal prominence with any other matter appearing on or attached to the package.
- (3) Every label shall be legible and durably marked either on the material of the package or on material firmly or permanently attached to the package.
- (4) A label may be firmly placed inside a package if -
- C the package is made of clear transparent material;
 - C the food contained in the package is not ready for direct consumption or in the case of food ready for consumption, is completely enclosed in

- its natural shell or pod or interior wrapper such that it has no direct contact or is not likely to come into contact with the label
- C No label shall appear on the extra wrapper of any food
- (5) Except for intentionally accepted unit symbols of weights and measures, the lettering of every word or statement required to appear on labels shall be-
- C all capital letters; or] the height of the lettering
- C all lower case letters; or] shall be uniform in every
-] word or statement that is
-] separately required
- C lower case letters with the height of the lower case
- an initial capital letter] lettering shall be uniform
-] in every word or statement
-] that is separately required.
- (6) Where the package to be labeled is so small as to prevent the use of letters of the required size, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are in any event no smaller than two point.
- (7) All lettering shall appear in a color that contrasts strongly with its background.

Date marking

- (i) In relation to package of food, it means a date permanently marked or embossed on the package, or in the label on the package, of any food signifying the expiry date or the date of minimum durability of that food, as the case may be.
- (ii) For the purposes of sub regulation (i), the expression-
- C “expiry date”, in relation to a packaged food, means the date after which the food, when kept in accordance with any storage conditions set out in the label of such food, may not retain the quality attributes normally expected by a consumer; and
- C "date of minimum durability", in relation to a package of food, means the date until which the food, when kept in accordance with any storage conditions set out in the label of such food, will retain any specific qualities for which tacit or express claim has been made
- (iii) For the purposes of these Regulations, only marking in clear unmistakable date which can be correctly interpreted by the consumer shall constitute date marking. The marking of date in code form for lot identification does not constitute date marking.
- (iv) When a package is intended for sale, shall bear or have embossed, on the label or elsewhere on the package, a date marking in accordance with any of the alternatives as specified in the following regulation.

"EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month

and year or in month and year)";

"USE BY (here insert the date, expressed in day, month and year or in month and year or in month and year)"; or

"CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month and year)";

The date of minimum durability in respect of any food shall be shown in "BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month and year)";

- (v) Where the validity of the date marking of a food to which this regulation applies is dependent on its storage, the storage direction of that food shall also be required to be borne on its label.
- (vi) No person shall prepare or advertise for sale or sell any food specified in the Fifth Schedule of the Food Regulations 1985 unless the package containing such food bear a date marking.
- (vii) The date marking required by this regulation shall be in capital bold-faced lettering of a non-serif character not smaller than 6 point.

Matter forbidden on any label

- (i) No descriptive matter appearing on or attached to or supplied with any package of food shall include any comment on, reference to or explanation of, any statement or label required by these Regulations to be borne on any package of food if such comment, reference, or explanation either directly or by implication, contradicts, qualifies or modifies the statement or the content of that label.
- (ii) Words to indicate grading, quality or superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevant authorities responsible for such grading; and where such words appear on the label it shall be presumed that the food is in compliance with the requirements established by the relevant authorities in respect of that quality grading.
- (iii) No label which describes any food shall include the word "pure" or any other words of the same significance unless-

the food is of the strength, purity or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food; and there is no expressed stipulation in these Regulations prohibiting the inclusion of such word in the label in respect of that food.

- (iv) Except as otherwise provided in these Regulations, no label which describes any food shall include the word "compounded", "medicated", "tonic" or "health" or any other words of the same significance.
- (v) No label which describes any food shall include any claim on the absence of :

beef or pork or its derivatives, or lard or added alcohol if the food does not contain such ingredients; or
any food additive or nutrient supplement the addition of which is prohibited in these Regulations.

- (vi) Except as otherwise provided in these Regulations, pictorial representation or design may be included in the label for the purpose of illustrating recipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading or deceptive and the representation or designs immediately preceded or followed or otherwise closely accompanied, in not less than 6 point lettering, with the words "RECIPE" or "SERVING SUGGESTION" or other words of similar meaning, as the case may be.

B. Requirements Specific to Nutritional Labeling

- (1) Every package containing food to which an essential amino acid or essential fatty acid or both has been added shall be labeled with the name and the amount added of essential amino acid or essential fatty acid or both as the case may be.
- (2) No label on a package containing any food shall bear a claim that such food is enriched, fortified, vitaminised, supplemented or strengthened, or shall contain any statement that may or is likely to convey the same meaning, or that the food is a source of one or more vitamins or minerals or both, unless a reference quantity of food as specified in column (1) of Table II to the Twelfth Schedule provides not less than the amount of vitamin or mineral, as the case may be, specified in relation thereto in column (2) to (17) of the said Table, that derived from the source of nutrient supplement specified in Table I to the said Schedule.
- (3) Notwithstanding subregulation (2), the label on a package of food to which an essential amino acid or essential fatty acid or both has been added may bear a claim that the food is enriched or supplemented with essential amino acid or essential fatty acid or both. Where such a claim is made it shall be expressed on the label in the following form:- "This food is (state the quality claimed as aforesaid) with (state the amount in milligram) of (state whether essential amino acid, essential fatty acid or both"
- (4) Where any food is claimed to possess the quality as specified in subregulation (2) there shall be written in the label on a package containing such food the words: This food is (state the quality claimed as in subregulation (2) with (state the vitamins or minerals or both and their amounts in units as expressed in Table II to the Twelfth Schedule)".
- (5) Every package of nutrient supplement imported, manufactured, advertised for sale or sold or intended for sale as food shall be labeled with the maximum strength of the vitamin or mineral contained therein in stated measurement
- (6) No preparation in the form of any vitamin or mineral shall be labeled and sold as food if the largest recommended daily dosage of the preparation as stated on its label furnishes as amount of vitamin or mineral which exceeds the amount specified in Table III to the Twelfth Schedule.

SECTION III. PACKAGING AND CONTAINER REGULATIONS

Packaging on retail premises

- (1) Where food is packaged on retail premises and is offered, exposed or kept for sale in such package at the said premises in such a manner that the customer may himself select the package then every such package of food has to be sealed and where the package is of transparent flexible material, the label may be inserted inside the package.

Restrictions and Limitations on packaging materials

- (1) No person shall import, manufacture, advertise for sale or sell or use or cause or permit to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, appliance, container or vessel which yields or could yield to its contents, any toxic, injurious or tainting substance, or which contributes to the deterioration of the food.
- (2) No person shall import, manufacture, advertise for sale or sell any package, appliance, container or vessel made of enamel or glazed earthenware that is intended for use in the preparation, packaging, storage, delivery or exposure of food for sale and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food prepared, packed, stored, delivered or exposed in it, or is not resistant to acid unless the package, appliance, container or vessel satisfied the test described in the Thirteenth Schedule. (Appendix C).
- (3) No person shall import, manufacture or advertise for sale or sell or use in the preparation, packaging, storage, delivery or exposure of food for sale, any rigid or semi-rigid package, appliance, container or vessel, made of polyvinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.
- (4) No person shall import, prepare or advertise for sale or sell any food in any rigid or semi-rigid package, appliance, container or vessel made of polyvinyl chloride if the food contains more than 0.05mg/kg of vinyl chloride monomer.
- (5) No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food, any package, appliance, container or vessel that had been used or intended to be used for any non-food product.
- (6) Recycling of the following packages prohibited:
 - a. of any sugar, flour or meal, any sack that has previously been used for any purpose
 - b. of any edible fat or edible oil, any bottle or metal container, than silos and tankers for edible fat and edible oil, that has previously been used for any purposes
 - c. of any food of non-swine origin, any package, appliance; container or vessel that is intended for use or has been used for any product of swine origin (sus scrofa)
 - d. of any food, other than that packaged in an extra wrapper, any plastic bottle that has previously been used for any purpose;
 - e. of any food, other than alcoholic beverage and shandy, any bottle that has previously been used for alcoholic beverage of shandy.
 - f. of any milk, soft drink, alcoholic beverage or shandy, any glass bottle that has previously been used for another food;
 - g. of any vegetable, fish or fruit, any box or crate that has previously been used for another food

- h. of any polished rice, any gunny sack that has previously been used for another food
- (7) Use of damaged package prohibited
- (8) Toys, coins, etc. not to be placed in food

Bulk Containers

- (1) Bulk container includes any wagon, crate, silo, tanker and other similar container any box, carton and other similar container in which more than one duly labeled package and its contents are not intended to be retained when the packages or the contents are sold by way of retail. Bulk containers are not subject to the form and manner of labeling and date marking indicated above.

SECTION IV. FOOD ADDITIVE REGULATIONS

- 1. "Food additive" means any safe substance that is intentionally introduced into or on a food in small quantities in order to affect the food's keeping quality, texture, consistency, appearance, odor, taste, alkalinity or acidity, or to serve any other technological function in the manufacture, processing, preparation, treatment, packing, packaging transport, or storage of the food, and that results or may be reasonable expected to result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristics of, the food and includes any preservative, coloring substance, flavoring substance, flavor enhancer, antioxidant and food conditioner, but shall not include nutrient supplement, incidental constituent or salt.
- (2) No person shall import, manufacture, advertise for sale or sell or introduce into or on any food-additive other than a permitted food additive; or any permitted food additive which does not comply with the standard prescribed in these Regulations, where such standard is so prescribed.
- (3) Notwithstanding sub regulation (2), the addition of food additive to food is prohibited except as otherwise permitted by these Regulations. A reference in these Regulations to the addition or use of "other food" in the composition of food for which a standard is prescribed in these Regulations shall not be construed as permission for the use of food additives.
- (4) No person shall introduce into or on a food any food additive in such a manner as to conceal any damage to, or any inferiority in the quality of that food.
- (5) Notwithstanding anything in these Regulations, a food additive may be present in any food where--
 - (a) the additive is permitted by these Regulations to be in any ingredient used in the manufacture of the food; and
 - (b) the proportion of the additive in any such ingredient does not exceed the maximum proportion if any, permitted by these Regulations for that ingredient; and
 - (c) The total proportion of the additive in the final product does not exceed

- the maximum proportion, if any, permitted by these Regulations for that product; and
- (d) the food into which the additive is carried over does not contain the additive in greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice
- (e) the additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right

Labeling requirement

- (1) There shall be written in the label on the package containing food additive imported, manufactured, advertised for sale or sold--
 - (a) the words “(state the chemical name of the food additive) as permitted (state the type of food additive)”;
 - provided that in the case of coloring substance or flavoring substance it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name;
 - (b) a statement giving direction for its use.

Permitted food additives that may be added to specified foods and the maximum permitted levels are listed in the Sixth, Seventh, Eighth, Ninth, Tenth and Eleventh Schedule of the Food Regulation 1985. U.S. exporters can obtain a list of the Schedules from the Food Quality Control Division, Ministry of Health. A list of positive and negative list of permitted food additives is attached in the Appendix IV. A list of positive and negative list of permitted food additives is attached in the Appendix.

SECTION V. PESTICIDES AND OTHER CONTAMINANTS

Pesticide Residue in foodstuffs is enforced by the Food Quality Control Division, Ministry of Health. Authorized officers, appointed by the Division may enter any premises where he believes any food to which the Food Act applies is prepared, preserved, packaged, stored, conveyed, distributed or sold, and examine any such food and take samples thereof.

Pesticide Residue

- (1) For the purposes of these Regulations, the term “pesticides” includes:
 - (a) any preparation used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying--
 - (i) fungi or other parasitic plants or bacteria that affect or attack plants, fruits, grains, animals or property
 - (ii) insects or other pests that affect or attack plants, fruits, animals or property;
 - (iii) noxious animals or noxious birds or
 - (iv) weeds or other noxious plants; and
 - (b) any substance purporting to be pesticide.
- (2) No person shall import, prepare for sale or sell any food containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that

- pesticide residue as set out in the Sixteenth Schedule in the Food Regulations. The Sixteenth Schedule is available from the Food Quality Control Division, Ministry of Health. The Schedule is also obtainable from Food Act and Regulations.. All amendments up to May 1998, published by the MDC Publishers and Printers.
- (3) The maximum pesticide residue limits (MRL) in food are also listed in the 16th Schedule of the Food Regulations 1985.

The Pesticides Act 1974 under Section 7-13 provides for the control of the importation and manufacture of a pesticide through a registration scheme under the Pesticides (Registration Rules) 1976. Only locally registered companies may register pesticides. Applications for registration must be submitted to the following address: Secretary, Pesticides Board, Department of Agriculture, Jalan Gallagher, 50480 Kuala Lumpur. Application forms are obtainable from the same address. Submissions should be made as far in advance as possible prior to the desired registration date. The period of registration of a pesticide is 3 years, effective from the date of registration unless is terminated by the registrant or canceled by the Pesticides Board. The fee for registration of a pesticide is RM400, for the period of three years. A list of the approved pesticides is available from the Pesticide Board.

SECTION VI. OTHER REGULATIONS AND REQUIREMENTS

All food consignments are subject to random checking and sampling at 28 entry points all over the country to ensure food items imported into the country are safe and comply with the prescribed standards and regulations. Foods will be destroyed if they are found unfit for human consumption. Consignment of meat and meat products, milk and milk products, pork and pork products imported into Malaysia are subject to veterinary inspection by the authorized officer(s) of the Dept. of Veterinary Services (DVS) at the point of entry on arrival in Malaysia. Random samples will then be collected for laboratory testing and DVS has the right to reject, destroy, or further detain any consignment when deemed required.

Health and medicinal food products need to be registered. Meat and milk and their related products require import licence. Product registration and application for import licences are done through Malaysian registered companies. Fees are imposed for import licences. Each of the paragraph below has listed specific requirements for the product group which would be useful for U.S. exporters.

Plant And Plant Products

The import of plant and plant products into Malaysia is governed by the Agricultural Pests and Noxious Plants (Import/Export) Regulations 1981. The aim of plant quarantine regulations is to control the import of plants for the purpose of prevention of introduction of pests and disease from foreign countries. The inspection and certification of consignment of plants, plant parts or plant products, processed or otherwise must conform with the current phytosanitary requirements. Applications for Phytosanitary Certificate (P.C.) are to be made on Form PQ 9 obtainable from any Plant Quarantine office and submitted at least 4 working days before the proposed date of inspection. A certified true copy of the Import Permit will be required for the purposes of meeting the phytosanitary requirements. An import permit is issued by the Director General of the Agriculture Department. All conditions for

import of plants are specified in this permit. As most of the conditions to be fulfilled need to be undertaken in the country of origin of the plants, it is vital that the importer informs the supplier before-hand of the requirements.

Applications for plant permit should be made to :

Director of Crop Protection Branch, Department of Agriculture, Jln Gallagher, Kuala Lumpur, Tel: (603) 298-3187, fax: 9603) 298-3646.

Live Animals/Birds

The Department of Veterinary Services (DVS), empowered by the Animal Rules, 1962 DVS regulates the importation of live animals or birds and livestock products into Malaysia. The Animal Quarantine Services provide facilities for quarantine of live animals and birds imported into the country. Animal Ordinance, 1953, Animal Rules 1962, Animal Importation Order 1962 and Federal Animals Quarantine Station (Management and Maintenance) By-Law 1984 are enforced and requirements such as import license and health certificate are needed to facilitate the importation of live animals and birds into Malaysia. Further information on animal quarantine requirements and services can be obtained from :

Dept of Veterinary Services, Health Division (Quarantine and Import - Export), 8th Floor, Block A, Wisma Chase Perdana, Off Jalan Semantan, Bukit Damansara, 50630 Kuala Lumpur
Tel : (603) 254-0077/252-1854; Fax : (603) 253-5804; H/Page : <http://agrolink.moa.my/jph>

Meat And Meat Products (except pork)

The Department of Veterinary Services (DVS) is responsible for ensuring products of animal origin for human consumption are hygienic, healthy, wholesome and are suitable for consumption. Under the Control of Slaughter Rules 1975, all meat and livestock products imported into the country must be certified halal and the products must originate from slaughterhouses which have been inspected and approved by the Malaysian veterinary and religious authorities. Exporters who wish to export their products to Malaysia must have their plants inspected by Malaysian veterinary and Islamic officials before the import permit is issued. Assistance from various U.S. trade boards representing the industry may be solicited to arrange for the inspection. Import license, Veterinary Health Certificate (signed or endorsed by a competent veterinary officer of the Government Veterinary Authority of the country of export) and Meat Inspection Certificate (signed or endorsed by a competent meat inspector of the Government Veterinary Authority of the country of export) must accompany each consignment. Regulations for beef imports require certification that the source of animals is free from Anthrax and Bovine Spongiform Encephalopathy (BSE). All meat must be properly labeled indicating establishment number of the abattoir and packing plant; lot number, date of production and type of slaughter (Muslim).

Further information is obtainable from Dept of Veterinary Services, 8th Floor, Block A, Wisma Chase Perdana, Off Jalan Semantan, Bukit Damansara, 50630 Kuala Lumpur
Tel : (603) 254-0077/252-1854; Fax : (603) 253-5804; H/Page : <http://agrolink.moa.my/jph>

Health And Medicinal Food Products

All health and medicinal food products need to be classified by the Drug Control Authority. Under the Dangerous Drugs Act 1952, Control of Drugs and Cosmetics Regulations 1984, DCA will determine if the health or medicinal food products need to be registered. An import license may be necessary and issued by the Compliance Unit. In order to register with the DCA, the exporter or appointed distributor need to write to DCA stating the name of the products, ingredients and its percentage, claims/usage and attach a copy of the label/product literature.

Further information can be obtained from : Drug Control Authority, Ministry of Health Malaysia, Jalan Universiti, P.O.Box 319, 46730 Petaling Jaya. Tel : (603) 757-3611 Fax : 603-7581312

SECTION VII. OTHER SPECIFIC STANDARDS

Special Purpose Food (Regulation 388 of Food Regulations 1985)

- (1) In these Regulations, “special purpose food” means a food named or described as particularly suitable for consumption by persons requiring special nutritional needs and includes the food for which a standard is prescribed in Regulations 389 to 393.
- (2) For the purposes of this regulation, the term “carbohydrate” includes alcohol, glycerol, sorbitol or sugar alcohol, and any carbohydrate substance that is capable of being metabolised.
- (3) No person shall import, manufacture or advertise for sale or sell any food, other than those specified in Regulations 389 to 393, as special purpose food without the prior written approval of the Director of Food Quality Control Division of the Ministry of Health.
- (4) No label of any food shall claim that a food is a special purpose food unless adequate information to support special suitability or nutritional qualities is stated in such label.
- (5) Where a special purpose food contains any carbohydrate it shall not be labeled with the word or words “sugarless” or “sugar free”, or any word of similar meaning.
- (5A) Where the ingredient, other than food additives, added to special purpose food is derived from plant, the common name of that plant shall be stated on the label of that food.
- (6) For the purposes of this regulation, “infant” means any person up to 12 months of age and “children” means any person from the age of more than 12 months up to the age of 3 years
- (7) Regulations 389 to 393 includes infant formula, canned food for infants and children, cereal-based food for infants and children, low energy food and formula dietary food.

SECTION VIII. COPYRIGHT AND/OR TRADEMARK LAWS

Trade Marks Act, 1976 (Act 175) & Trade Marks Regulation, 1983 administered by the Ministry of Domestic Trade and Consumer Affairs, provides protection against misuse of trademarks and trade names. Protecting industrial rights and property rights is basically the responsibility of each company and through private legal counsel. Trade marks and brand names can be registered with the Registry of

Trade Marks, 27th and 32nd Floor, Menara Dayabumi, Jalan Sultan Hishamuddin, 50000 Kuala Lumpur. Tel : 603-274-2100.

SECTION IX. IMPORT PROCEDURE

Royal Customs and Excise Department, Ministry of Finance Malaysia

Royal Customs and Excise Department is an agency of the Ministry of Finance responsible to ensure efficient collection of indirect taxes such as customs duty (import and export), excise duty, sales tax, service tax and vehicle levy and the controls of carriers, persons and articles entering or departing Malaysia. This agency is governed by the Customs Act 1967. The Royal Customs and Excise Department is also given powers to enforce and control the prohibition of import and export of goods under more than 30 other laws and regulations administered by other departments and government agencies.

The Royal Customs and Excise Department cooperates with a number of other agencies, and a license and permit from responsible agency is necessary to import the following products: alcoholic beverage; animal and animal products; certain health and medicinal food products; meat and meat products; plant and plant products; poultry and poultry products.

Imported goods may enter into Malaysia legally when shipment has arrived within the legal landing place and at customs airport. All goods to be imported whether or not subject to import duties must be declared in writing on Customs No. 1 form. All declarations should indicate a full and true account of the number and description of goods and packages, value, weight, measurement or quantity, and the country of origin or the final destination as the case may be. Declarations must be submitted to the Customs station at the place where the goods are to be imported.

The Customs Act 1967 provides for importers to act on their behalf. Only agents who have been approved by the Director General of Customs can be appointed for this purpose. Applications to act as approved agents must be made to the Customs station where the goods are to be imported. Where duties such as import duty and sales tax are applicable on imported goods all relevant duties must be paid before such goods can be released.

The documents required by Malaysian customs are:

- C Custom Entry form
- C Evidence of right to make entry, e.g. bill of lading
- C A Commercial Invoice or Pro-forma invoice if a commercial invoice cannot be produced
- C Packing List
- C Other necessary documents to determine merchandise admissibility such as certificate of origin, analysis etc.

SECTION X. POST CONTACT AND FURTHER INFORMATION

If you have any questions or comments regarding this report or need assistance exporting high value products to Malaysia, please contact the Office of Agricultural Attache at the U.S. Embassy in Kuala Lumpur at the following address:

Office of Agricultural Attache
U.S. Embassy - Kuala Lumpur
APO AP96535-8152
Tel: (011-60-3) 2168-4985
Fax:(011-60-3) 2168-5023
E-mail: agkualalumpur@fas.usda.gov

For more information on exporting U.S. agricultural products to other countries, please visit the Foreign Agricultural Service homepage: <http://www.fas.usda.gov>.

APPENDIX I - MAJOR MALAYSIAN REGULATORY AGENCIES

Plant Quarantine Director
Crop Protection Branch
Department of Agriculture
Jalan Gallagher, 50480 Kuala Lumpur
Tel : (011-60-3) 298-3187
Fax : (011-60-3) 298-3646
<http://agrolink.moa.my/doa>

Director General of Customs
Royal Customs and Excise Headquarters Malaysia
Ground Floor - 7th Floor, Block 11
Kompleks Pejabat Kerajaan
Jalan Duta, 50596 Kuala Lumpur
Tel : (011-60-3) 651-6088
Fax : (011-60-3) 651-2605
<http://www.customs.gov.my>

Director
Veterinary Public Health
Dept of Veterinary Services,
8th Floor, Block A, Wisma Chase Perdana,
Off Jalan Semantan, Bukit Damansara,
50630 Kuala Lumpur
Tel : (011-60-3) 254-0077/252-1854
Fax : (011-60-3) 253-5804
<http://agrolink.moa.my/jph>

Director
Drug Control Authority
Ministry of Health Malaysia,
Jalan Universiti, P.O.Box 319,
46730 Petaling Jaya.
Tel : (011-60-3) 757-3611
Fax : (011-60-3)-7581312

Director
Food Quality Control Division
Ministry of Health Malaysia
4th Floor, E Block, Office Complex
Jalan Dungun, Damansara Heights
50490 Kuala Lumpur
Tel : (011-60-3) 253-3462

Fax : (011-60-3) 253-7804 / Http://dph.gov.my

APPENDIX II . OTHER IMPORT SPECIALIST CONTACTS

LOCATIONS OF GOVERNMENT VETERINARY LABORATORIES

Laboratory	Area Serviced
Makmal Veterinar Kawasan Bukit Tengah Jabatan Perkhidmatan Haiwan P.O.Box 63 14007 Bukit Mertajam, Penang. Tel: 011-60-4-5072540 Fax:011-60-4-5075796 E-mail:mvkbt1@jph.gov.my	Northern States of the Peninsular Malaysia such as Perlis, Kedah, Penang and Northern Perak.
Makmal Veterinar Kawasan PJ, Jabatan Perkhidmatan Haiwan Persiaran Barat 46630 Petaling Jaya. Tel: 011-60-3- 7572963 Fax: 011-60-3-7574421 Email:jphmvpj@po.jaring.my	Central States of the Peninsular Malaysia such as Southern Perak, Selangor, Negeri Sembilan, Malacca, Eastern Pahang and Kuala Lumpur.
Makmal Veterinar Kawasan Johor Bahru Jabatan Perkhidmatan Haiwan P.O.Box 734 80730 Johor Bahru, Johore. Tel: 011-60-7-223-9243 Fax: 011-60-7-224-2528 Email:jphmvjb@po.jaring.my	Southern States of the Peninsular Malaysia such as Johore.

<p>Makmal Veterinar Kawasan Kuantan Jabatan Perkhidmatan Haiwan Jalan Sri Kemunting 2 25100 Kuantan, Pahang. Tel: 011-60-9-5137400 Fax::011- 60-9-5134959 Email:jphmvkn@tm.net.my</p>	<p>East Coast States of the Peninsular Malaysia such as Pahang, Southern Trengganu and Northern Johore.</p>
Laboratory	Areas Serviced
<p>Makmal Veterinar Kawasan Kota Bharu Jabatan Perkhidmatan Haiwan 16150 Kubang Kerian Kota Bharu, Kelantan. Tel: 011-60-9-765-3754 Fax::011- 60-9-765-4339 Email: naheed@jph.gov.my</p>	<p>North East States of the Peninsular Malaysia such as Kelantan and Northern Trengganu.</p>
<p>Veterinary Research Institute 59, Jalan Sultan Azlan Shah P.O.Box 369, 30740 Ipoh, Perak. Tel: 011-60-5-545-7166 Fax: 011-60-5-546-3368 Email: shahir@jphvri.po.my</p>	<p>State of Perak and Reference Laboratory for Malaysia.</p>
<p>Animal Disease Research Center P.O.Box 59, 89457 Tanjung Aru Sabah. Tel: 011-60-88-261263 Fax: 011-60-88-232-488 Email: mikelee@adrcdvs.gov.my</p>	<p>State of Sabah</p>

State Veterinary Diagnostic Laboratory Kota Samarahan 93632 Kuching, Sarawak. Tel: (011-60-82) 611-607 Fax: (011-60-82) 613460	State of Sarawak
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**FOOD QUALITY CONTROL LABORATORY (FQCL), MINISTRY OF HEALTH
AROUND MALAYSIA**

Laboratory	Areas Serviced
Food Quality Control Laboratory Perlis Jalan Hospital, 01000 Kangar Tel: (011-60-4) 976-8114 Fax: (011-60-4) 977-6369	Perlis

Laboratory	Areas Serviced
Food Quality Control Laboratory Penang Jalan Bagan Luar, 12000 Butterworth, Penang. Tel: (011-60-4) 332-4924 Fax: (011-60-4) 332-4924	Penang
Food Quality Control Laboratory Selangor Tingkat 1, Poliklinik Anika, Hospital Tengku Amouan Rahimah, 41586 Kelang Tel: (011-60-3) 331-8822 Fax: (011-60-3) 333-7154	Selangor
Food Quality Control Laboratory Johore d/a Pusat Kesihatan Tampoi, Batu 5, Jalan Skudai, 81200 Johor Bahru Johor. Tel: (011-60-7) 237-7206 Fax: (011-60-7) 235-9480	Johore
Food Quality Control Laboratory Pahang Tingkat 1 & 2, Lot 238 Jalan Bunga Tanjung, 28400 Mentakab, Pahang Tel: (011-60-9) 278-3085 Fax: (011-60-9) 278-3085	Pahang
Food Quality Control Laboratory Terengganu Bangunan JKR 47/1 Jalan Hospital Lama, 24000 Kuala Terengganu, Terengganu. Tel: (011-60-9) 623-1190 Fax: (011-60-9) 623-1190	Terengganu

Food Quality Control Laboratory Jabatan Kesihatan Negeri Kelantan 16400 Peringat, Kota Bahru Kelantan Tel: (011-60-9) 712-9333 Fax: (011-60-9) 712-5333	Kelantan
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Laboratory	Areas Serviced
Food Quality Control Laboratory Sabah Lot 4, Kawasan Perindustrian Ringan Batu 6 Jalan Petagas, Putatan, 88200 Penampang, Sabah Tel: (011-60-88) 779-200 Fax: (011-60-88) 762-473	Sabah
Food Quality Control Laboratory Sarawak Jalan Tun Abang Haji Openg 93590 Kuching Sarawak Tel: (011-60-82) 417-995 Fax:(011-60-82) 258-859	Sarawak

APPENDIX III - LOCAL AND OTHER CONTACTS**WORLD TRADE ORGANIZATION (WTO) ENQUIRY POINT**

Each member government is responsible for the notification procedures associated with agreement under the World Trade Organization (WTO). Examples here relate to the Sanitary, PhytoSanitary (S.P.S.) and Technical Barriers to Trade (TBT) Agreements. WTO obligations include notifying any trade significant proposals which are not substantially the same as international standards to the WTO; providing copies of the proposed regulation upon request; allowing time for comments; and also to provide upon request copies of other relevant documents on existing regulations related to food and agriculture. Information on the country's regulations, standards and certification procedures can also be obtained through the Enquiry Point(s) listed below:

Director
Multilateral Trade Relations
Ministry of International Trade & Industry
Block 10, 5th Floor
Kompleks Pejabat Kerajaan
Jalan Duta 50622 Kuala Lumpur
Tel : (011-60-3) 651-0033/651-8044
Fax : (011-60-3) 651-2306

Director
Food Quality Control Division
Ministry of Health Malaysia
4th Floor, E Block, Office Complex
Jalan Dungun, Damansara Heights
50490 Kuala Lumpur
Tel : (011-60-3) 253-3462
Fax : (011-60-3) 253-7804
[Http://dph.gov.my](http://dph.gov.my)

Plant Quarantine Director
Crop Protection Branch
Department of Agriculture
Jalan Gallagher, 50480 Kuala Lumpur
Tel : (011-60-3) 298-3187
Fax : (011-60-3) 298-3646

APPENDIX IV. SCHEDULES

**FIFTH SCHEDULE
FOOD REQUIRING DATE MARKING**

Biscuit, bread
Canned food for infants and children
Cereal-based food for infants and children
Chocolate, white chocolate and milk chocolate
Coconut cream, coconut milk, coconut paste, coconut cream powder and desiccated coconut
Edible fat and edible oil other than margarine in hermetically sealed containers
Food additives with a shelf life of less than 18 months
Infant formula
Liquid egg, liquid egg yolk, liquid egg white, dried egg, dried egg yolk and dried egg white
Low energy form of any food which requires date marking
Meat product in non-hermetically sealed containers
Milk and milk product other than hard cheese
Non-carbonated pasteurized soft drink and non-carbonated U.H.T soft drink
Nutrient supplement or preparation of nutrient supplement sold as food
Pasteurized fruit juice
Pasteurized vegetable juice
Peanut butter
Sauce
Seri kaya

SIXTH SCHEDULE
PERMITTED PRESERVATIVE THAT MAY BE ADDED TO SPECIFIED FOOD AND
THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

<i>Food</i>	PRESERVATIVE (Maximum permitted proportion in milligram per kilogram (mg/kg))		
	<i>Sulphur Dioxide (or sulphites calculated as sulphur dioxide)</i>	<i>Benzoic acid (or sodium benzoate calculated as benzoic acid)</i>	<i>Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)</i>
Beer	25	Nil	Nil
Cheese, processed cheese, cheese paste and dried cheese	Nil	Nil	1,000
Chilli slurry	Nil	1,000	Nil
Cider	200	Nil	Nil
Curry paste	Nil	350	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin	1,000	Nil	Nil
Essence and flavoring emulsion	800	350	800
Fermented soya bean product	Nil	1,000	Nil
Fish paste, belacan, cinalok, otak udang and pekasam	Nil	750	Nil
Flavored drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	2,000*	Nil
Fructose	20	Nil	Nil
Fruit-candied, dried, dried candied including kundur, peel and sugar coated nutmeg	2,000	350	500

<i>Food</i>	PRESERVATIVE (Maximum permitted proportion in milligram per kilogram (mg/kg))		
	<i>Sulphur Dioxide (or sulphites calculated as sulphur dioxide)</i>	<i>Benzoic acid (or sodium benzoate calculated as benzoic acid)</i>	<i>Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)</i>
Fruit juice- concentrated	350	800	800
Fruit (preserved) not otherwise specified in this Schedule	550	750	750
Fruit pulp	350	1,000	1,000
Fruit pulp for manufacturing	1,000	1,000	1,000
Ginger (dry)	150	Nil	Nil
Glucose	40	Nil	Nil
Glucose syrup	300	Nil	Nil
High fructose glucose syrup	40	Nil	Nil
Icing sugar	20	Nil	Nil
Jam, fruit, jelly and marmalade	100	450	450
Jam, fruit jelly and marmalade as low energy food	100	450	450
Margarine	Nil	1,000	1,000
Meat-uncooked manufactured other than meat burger	150	Nil	400
Pectin and jam setting compound	250	Nil	Nil
Perry	200	Nil	Nil
Pickle other than fruit pickle and vegetable pickle	140	350	350
Sauce not otherwise specified in this Schedule	300	750	Nil

<i>Food</i>	PRESERVATIVE (Maximum permitted proportion in milligram per kilogram (mg/kg))		
	<i>Sulphur Dioxide (or sulphites calculated as sulphur dioxide)</i>	<i>Benzoic acid (or sodium benzoate calculated as benzoic acid)</i>	<i>Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)</i>
Soft drink for direct consumption excluding mineral water	140	350	350
Sugar	20	Nil	Nil
Tomato-pulp, paste and puree	100	Nil	Nil
Topping	230	800	800
Vegetable-dried, salted, pickled dried salted, dried pickled	2,000	750	500
Vinegar-distilled, blended and artificial	70	Nil	Nil
Wine, wine cocktail, aerated wine, dry wine, sweet wine, fruit wine excluding cider and perry, vegetable wine, honey wine, rice wine and toddy	450	Nil	200

Notes:

1. In place where the word “nil” appears, it means that the substance is prohibited in that food.
2. “*” indicates level before dilution

SIXTH SCHEDULE

TABLE II

(1) Food	(2) Preservative
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat]]	Sodium nitrate Sodium nitrite
Canned meat with other food] Corned, cured pickled or salted meat]	Potassium nitrate Potassium nitrite
Coloring preparation (liquid form)	Benzoic acid
Flour confection	Sorbic acid and its sodium, potassium and calcium salts Propionic acid and its sodium, potassium and calcium salts

**SEVENTH SCHEDULE
PERMITTED COLORING SUBSTANCE**

TABLE I

1. The following synthetic dyes are permitted to be used as coloring substances in food:

(1) <i>Common Name of Color</i>	(2) <i>Scientific Name</i>	(3) <i>Color Index Number</i>
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulphophenyl)-azo]-2-naphthalene sulfonic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Black PN	tetrasodium salt of 8-acetamido-2-(7-sulpho-4-p-sulphophenylazo-1-naphthylazo)-1-naphthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-(N-ethyl-p-sulpho-benzylamino)-phenyl)-(2-sulpho-niumphenyl)-methylene] [I-(N-ethyl-N-p-sulphobenzyl)-,L2,5_Cyclohexadienimine]	42090
Carmoisine	disodium salt of 2-(4-sulpho-1-naphthylazo)-1-naphthol-4 sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di-(4-sulpho-1-naphthylazo) benzyl alcohol	20285
Erythrosine BS	disodium or dipotassium salt of 2:4:5:7-tetraiodo-fluorescein	45430
Fast Green FCF	disodium salt of 4-([4-(N-ethyl-p-sulpho-benzylamino)-phenyl]-(4-hydroxy-2-sulphoniumphenyl)-methylene)-[1-(N-ethyl-N-p-sulphobenzyl)- L2,5 cyclohexadienimine]	42053
Green S	disodium salt of di-(p-dimethylamino-phenyl-2-hydroxy-3:6-disulphonaphthyl-methanol anhydride	44090

(1) <i>Common Name of Color</i>	(2) <i>Scientific Name</i>	(3) <i>Color Index Number</i>
Indigotine	disodium salts of a mixture of indigo 5:5'-disulphonic acid and indigo-5:7'-disulphonic acid	73015
Ponceau 4R	trisodium salt of 1-(4-sulpho-i-naphthylazo)-2-naphthol-6:8-disulphonic acid	16255
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl)indan-1, 3-dione	47005
Red 2G	disodium salt of 8-acetamido-2-phenylazo-1-naphthol-3:6-disulphonic acid	18050
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxyl-p-sulphophenyl-4-sulpho-phenylazopyrazole-3-carboxylic acid	19140

2. The color index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Color Index published in 1971 jointly by the Society of Dyers and Colorists of the United Kingdom and the Association of Textile Chemists and Colourists of the United States of America.
3. The synthetic dyes specified in the Table above shall conform to the following standard:

Pure dye.....minimum percentage 85%
 Water insoluble matter.....maximum percentage 0.1%
 Subsidiary dye.....maximum percentage 4%
 Ether extractable matter.....maximum percentage 0.2%
 Intermediates.....maximum percentage 0.5%

Provided that the minimum percentage of pure dye and the maximum percentage of subsidiary dye for Brilliant Black PN and Chocolate Brown HT shall be as follows:

Pure dye.....minimum percentage 70%
 Subsidiary dye.....maximum percentage 15%

**EIGHTH SCHEDULE
TABLE I**

PROHIBITED FLAVORING SUBSTANCE

The following flavoring substances are prohibited to be used in food:

- Aloin
- Beberine
- Beta-Azarone
- Cade oil
- Calamus oil
- Cocaine
- Coumarin
- Diethylene glycol
- Diethylene glycol monoethyl ether
- Hypericine
- Nitrobenzene
- Pyroligenous acid
- Safrole and isosafrole
- Santonin
- Sasafras oil

Any other flavoring substance that is injurious or likely to be injurious to health.

EIGHTH SCHEDULE - TABLE 11

**PERMITTED FLAVORING SUBSTANCE THAT MAY BE ADDED TO
SPECIFIED FOOD AND THE MAXIMUM PERMITTED
PROPORTION IN EACH CASE**

(1) <i>Flavoring substance</i>	(2) <i>Food</i>	(3) <i>Maximum permitted proportions in milligram per kilogram (mg/kg)</i>
Agaric acid	Beverages other than alcoholic beverages	20
	and shandy	
	Alcoholic beverages, shandy, food containing mushroom	100
	Other processed foods	20
Total hydrocyanic acid (free and combined)	Beverages other than alcoholic beverages and shandy	1
	Confection other than marzipan. .	25
	Marzipan	50
	Stone fruit juice	5
	Other processed foods	1
Pulegone	Beverages other than alcoholic beverages, shandy, peppermint or mint flavored beverages	100
	Peppermint or mint flavored beverages	250
	Mint confectionery	350
	Other processed foods	25
Quassin	Beverages other than alcoholic beverages and shandy	5
	Pastilles	10
	Alcoholic beverages, shandy	50
	Other processed foods	5

(1) <i>Flavouring substance</i>	(2) <i>Food</i>	(3) <i>Maximum permitted proportions in milligram per kilogram (mg/kg)</i>
Quinine	Beverages other than alcoholic beverages and shandy	85
	Alcoholic beverages, shandy	300
	Other processed foods	0.1
Thujones	Beverages other than alcoholic beverages and shandy	0.5
	Alcoholic beverages containing more than 25 percent v/v of alcohol	10
	Alcoholic beverages containing less than 25 percent v/v of alcohol	5
	Other processed foods	0.5

NINTH SCHEDULE**PERMITTED FLAVOR ENHANCER***1. Monosodium salt of L-Glutamic Acid (Monosodium L-Glutamate)*

The above mentioned flavor enhancer shall contain not less than 99% of the monosodium salt calculated on a water-free basis, and derived solely from vegetable sources.

2. Sodium or Calcium Salts of Guanylic Acid or Inosinic Acid or a combination of these

The above mentioned flavor enhancers shall contain not less than 97% and not more than the equivalent of 102% of the sodium or calcium salt of guanylic or inosinic acid calculated on a waterfree basis, and derived solely from animal or vegetable sources.

3. Yeast extract or dried inactive yeast or autolyzed yeast or a combination of these

The above mentioned flavor enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast) and derived solely from *Saccharomyces cerevisiae* or *Saccharomyces fragilis* or *torula* yeast (*Candida utilis*) or a combination of these.

TENTH SCHEDULE

**PERMITTED ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD
AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE**

TABLE I

ANTIOXIDANT						
[Maximum permitted proportion in milligram per kilogram (mg/kg)]						
<i>Food</i>	<i>Propyl, octyl or dodecyl gallate or any mixture thereof</i>	<i>Butylated hydroxy- anisole (BHA)</i>	<i>Butylated hydroxy- toluene (BHT)</i>	<i>Any mixture of BHA and BHT</i>	<i>Tertiary butylhydro- quinone (TBHQ)</i>	<i>Any mixture of gallates with BHA or BHT and/or TBHQ</i>
Chewing gum	Nil	200	200	200	Nil	Nil
Coconut cream, coconut Cream powder and peanut butter	100	200	200	200	200	200
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)
Vitamin oil and concentrate	100	200	200	200	Nil	Nil
Partial glycerol ester	100	200	200	200	Nil	Nil
Essential oil including their flavoring constituent isolate and concentrate	100	200	200	200	Nil	Nil

NOTE: In places where the word "Nil" appears, it means that the substance is prohibited in that food.

ANTIOXIDANT				
[Maximum permitted proportion in milligram per kilogram mg/kg]				
<i>Food</i>	<i>Isopropyl citrate or Mono- isopropyl citrate</i>	<i>Tocopherol</i>	<i>Ascorbic Acid</i>	<i>Ascorbyl Palmitate</i>
Chewing gum	Nil	Nil	Nil	Nil
Coconut cream, coconut Cream powder and peanut butter	100	2,000	2,000	2,000
Edible oil and edible fat and ghee (on fat basis)	100	2,000	2,000	2,000
Vitamin oil and concentrate	100	100	Nil	Nil
Partial glycerol ester	100	Nil	Nil	Nil
Essential oil including their flavoring constituent isolate and concentrate	100	100	Nil	Nil

NOTE: In places where the word "Nil" appears, it means that the substance is prohibited in that food.

**ELEVENTH SCHEDULE
PERMITTED FOOD CONDITIONER
TABLE I**

The following food conditioners listed under their class names are permitted in food:

I *Emulsifiers and Anti-foaming agents*

Acetylated monoglycerides
Dimethylpolysiloxane
Glyceryl monostearate
Lecithins
Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acid esters
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salt
Polyglycerol esters of fatty acid
Polyglycerol esters of interesterified ricinoleic acid
Polyoxyethylene sorbitan fatty acid esters
Propylene glycol alginate
Propylene glycol monoesters and diesters
Silicon dioxide amorphous
Sodium aluminium phosphate (basic)
Sodium and potassium pyrophosphates (tetrasodium and tetrapotassium diphosphates) and sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphate)
Sodium and potassium salts of fatty acid which are derived from edible vegetable oil and edible vegetable fat
Sodium and potassium tripolyphosphates
Sodium, potassium and calcium polyphosphates
Sorbitan fatty acid esters
Stearoyl lactic acid and its sodium and calcium salt
Sucroglycerides
Sucrose esters of fatty acid

Stabilisers, thickeners, modified starches and gelling agents

Acacia (gum arabic)
Agar
Alginic acid and its sodium, potassium, calcium and ammonium salts, and propylene glycol alginate
Ammonium salts of phosphatidic acid
Calcium disodium ethylenediamine tetra-acetate
Calcium, trisodium and tripotassium citrate
Calcium glyconate
Calcium lactate
Calcium sulphate
Carbonate and bicarbonates of sodium, potassium, calcium and ammonium
Carob bean gum (locust bean gum),

Carrageenan

Casein and its sodium, calcium and potassium compounds

Powdered cellulose, methyl cellulose, methyl ethyl cellulose, sodium carboxymethylcellulose, microcrystalline cellulose, hydroxypropyl cellulose, and hydroxypropyl methylcellulose

Dextrin

Dioctyl sodium sulfosuccinate

Flour and starch

Furcelleran

Gelatin

Guar gum

Karaya gum

Magnesium hydroxide

Modified starches

Nitrous oxide

Pectin

Penta potassium and penta sodium triphosphate (potassium and sodium tripolyphosphate) Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salts

Potassium acetate

Potassium and calcium salts of hydrochloric acid

Potassium nitrate

Propylene glycol

Sodium and potassium pyrophosphate (tetrasodium and tetrapotassium diphosphate)

Sodium and potassium dihydrogen citrate

Sodium, potassium and calcium polyphosphate

Sorbitol

Tragacanth gum

Xanthan gum

Acid Regulators

Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group

Adipic acid

Carbonates and bicarbonates of sodium, potassium, calcium, ammonium and magnesium

Glucono delta-lactone

Hydroxides of sodium, potassium, calcium and ammonium

Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts

Sodium aluminium phosphate

Vinegar

Enzymes

Amylase

Amyloglucosidase

Bromelain
Catalase
Cellulase
Dextranase
Ficin
Glucanase
Glucose isomerase
Glucose oxidase
Invertase
Malt carbohydrases
Papain
Pectinase
Pepsin
Protease
Proteinase
Pullulanase
Rennet and protein coagulating enzymes
Lactase
Lipase

Solvents

Ethyl acetate
Ethyl alcohol
Glycerol, glyceryl monoacetate, glyceryl diacetate, and triacetin
Isopropyl alcohol
Propylene glycol

Anticaking agent

Aluminium silicate
Calcium aluminium silicate
Calcium phosphate tribasic
Calcium silicate
Magnesium carbonate
Magnesium oxide
Magnesium phosphate tribasic
Magnesium silicate
Salts of myristic, palmitic and stearic acids with bases (sodium, potassium, calcium, aluminium, magnesium and ammonium)
Silicon dioxide amorphous
Sodium aluminosilicate

ELEVENTH SCHEDULE - TABLE 11
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
Artificial sweetening substance	ethyl maltol
	magnesium stearate
	maltol
	microcrystalline cellulose
	polyethylene glycol (in tablet form only)
	polyvinylpyrrolidone
	silicon dioxide
	stearic acid
	tricalcium phosphate (in granular and powder form only)
Beer	fining agents
Bread	ammonium chloride
	calcium and sodium salt of fatty
	acid lactylates and fumarates
Chocolate, white chocolate	polyglycerol polyricinoleate
Colouring preparation (liquid form)	acidity regulators
Cured, pickled or salted fish	ascorbic acid
	sodium ascorbate
	isoascorbic acid
	sodium isoascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured syrup	ascorbic acid

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
Flour	ascorbic acid
	benzoyl peroxide
	sulphur dioxide or sulphites
Flour confection	ammonium chloride
	calcium and sodium salts of fatty
	acid lactylates and fumarates
Fruit drink	Ascorbic acid
Fruit juice and fruit pulp	Ascorbic acid
Fruit juice drink	Ascorbic acid
Iodised table salt	sodium thiosulphate
Meat paste and manufactured meat	ascorbic acid
	sodium ascorbate
	isoascorbic acid
	sodium isoascorbate
Pasta	Sodium silicate
Salt	potassium ferrocyanide
	sodium ferrocyanide
	ferric ammonium citrate
Wheat flour and protein increased wheat flour for bread	potassium bromate
	L-cysteine
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents
	polyvinylpyrrolidone

**TWELFTH SCHEDULE
PERMITTED NUTRIENT SUPPLEMENT**

TABLE 1

The following nutrient supplements are permitted in food:

1. *Vitamin and Mineral*
 - Alpha-tocopherol acetate
 - Ascorbic acid
 - Ascorbyl palmitate
 - Beta-carotene
 - Biotin
 - Calcium carbonate
 - Calcium citrate
 - Calcium glycerophosphate
 - Calcium oxide
 - Calcium pantothenate
 - Calcium phosphate (mono, di-and tri-basic)
 - Calcium pyrophosphate
 - Calcium sulphate
 - D-pantothenic acid
 - D-pantothenyl alcohol
 - Electrolytic iron
 - Ferric phosphate
 - Ferric pyrophosphate
 - Ferrous gluconate
 - Ferrous fumarate
 - Ferrous lactate
 - Ferrous sulphate
 - Folic acid
 - Nicotinic acid/Niacin
 - Nicotinamide/Niacinamide
 - Potassium iodide
 - Pyridoxine
 - Pyridoxine hydrochloride
 - Pyridoxal
 - Pyridoxamine
 - Riboflavin
 - Riboflavin-5-phosphate
 - Sodium ascorbate
 - Sodium iodide
 - Sodium pantothenate
 - Sodium phosphate (mono, di-, and tri-basic)

Thiamine

Thiamine hydrochloride
Thiamine mononitrate
Tocopherols
Vitamin A
Vitamin A acetate
Vitamin A alcohol
Vitamin A palmitate
Vitamin B12
Vitamin D2
Vitamin D3

2. *Essential Amino Acid Lysine*
 Methionine
3. *Essential Fatty Acid Linoleic acid*
 Linolenic acid

TABLE II
NUTRIENT SUPPLEMENT

(1) Food (Reference Quantity: 100 grams)	Vitamin A, Vitamin A alcohol and esters, carotenes (I.U. of Vitamin A)*	Vitamin B1, thiamine, thiamine hydrochloride, thiamine mononitrate (milligrams of thiamine)	Vitamin B2, riboflavin (milligrams of riboflavin)	vitamin B2, pyridoxine, pyridoxal, pyridoxamine (milligrams of pyridoxamine)	Biotin (micrograms of biotin)
Bread	500	0.21	0.33	0.42	40
Breakfast cereal (as purchased)	2,000	0.83	1.33	1.67	165
Condensed milk-sweetened and unsweetened; filled milk and condensed filled milk-sweetened-and un- sweetened	670	0.82	0.44	0.56	55
Dried milk powder (Full cream or skimmed).	2,000	0.83	1.33	1.67	165
Extract of meat or vegetable or yeast (modified or	12,000	5.00	8.00	10.00	1,000
Flour (wheat)	1,000	0.42	0.67	0.83	85
Malted milk powder.	4,000	1.67	2.67	3.33	335
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	1,000	0.42	0.67	0.83	85

(1) Food	Vitamin A, Vitamin A alcohol and esters, carotenes (I.U. of Vitamin A)*	Vitamin B1, thiamine, thiamine gydrochloride, thiamine mononitrate (milligrams of thiamine)	Vitamin B2, riboflavin (milligrams of riboflavin)	vitamin B2, pyridozine, pyridozal, pyridozamine (milligrams of pyridoxamine)	
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavored syrup (diluted according to directions)	600	0.25	0.40	0.50	
NUTRIENT SUPPLEMENT					
Food	Panthothenic acid, panthothenyl alcohol (milligrams of pantothenic acid)	Niacin, niacinamide, nicotinic acid, nicotinamide (milligrams of niacin)	Vitamin C, ascorbic acid (milligrams of ascorbic acid)	Vitamin D, vitamin D2, vitamin D3 of (I.U. of vitamin D)*	Vitamin E, alphatocophe rol (I.U. of vitamin E)*
Bread	1.46	2.3	6	83	4.2
Breakfast cereal (as purchased)	5.83	9.2	25	333	16.7
Condensed milk-sweetened and unsweetened; filled milk and condensed filled milk-sweetened-and un-sweetened	11.94	3.1	8	111	5.6
Dried milk powder (Full creatn or skimmed)	5.83	9.2	25	333	16.7
Extract of meat or vegetable or yeast (modified or	35.00	55.00	150	2,000	100.0
Flour (wheat)	2.92	4.6	13	167	8.3
Malted milk powder.	11.67	18.3	50	667	33.3
NUTRIENT SUPPLEMENT					

Food	Panthothe-nic acid, panthothenyl alcohol (milligrams of pantothenic acid)	Niacin, niacinamide, nicotinic acid, nicotinamide (milligrams of niacin)	Vitamin C, ascorbic acid (milligrams of ascorbic acid)	Vitamin D, vitamin D2, vitamin D3 of (I.U. of vitamin D)*		
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	2.92	4.6	13	167		
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavored syrup (diluted according to directions)	1.75	2.8	8	100		
NUTRIENT SUPPLEMENT						
Food	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligram of phosphorus)	Folic acid (micrograms of folic acid)	Vitamin B12 (micrograms of vitamin B12)
Bread	150	20	2.1	150	8	0.3
Breakfast cereal (as purchased)	580	85	0.3	580	32	1.2
Condensed milk-sweetened and unsweetened; filled milk and condensed filled milk-sweetened-and unsweetened	190	30	2.8	190	11	0.4
Dried milk powder (Full creatn or skimmed)	580	85	4.3	580	32	1.2
Extract of meat or vegetable or yeast (modified or	3,500	500	50.0	3,500	192	7.2

Food	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligram of phosphorus)	Folic acid (micrograms of folic acid)
Flour (wheat)	290	40	4.2	290	16
Malted milk powder	1,170	165	16.7	1,170	64
NUTRIENT SUPPLEMENT					
Food	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligram of phosphorus)	Folic acid (micrograms of folic acid)
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	290	40	4.2	290	16
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavored syrup (diluted according to directions)	180	25	2.5	180	9.6

NOTE:

In place where the symbol "*" appears, it means that the substance may be expressed in milligrams or micrograms using the following conversion factor:

- in column (2) 1 I.U. Vitamin A is equivalent to 0.3 micrograms Vitamin A alcohol (retinol);
- in column (10) 1 I.U. Vitamin D is equivalent to 0.025 micrograms Vitamin D2/Vitamin D3; and
- in column (11) 1 I.U. Vitamin E is equivalent to 1 microgram dl-alpha-tocopheryl acetate."/

TABLE III

For preparation containing nutrient supplement to be sold as food, such preparation shall not contain any of the nutrient supplement specified in column (1) of the Table below in excess of the amount specified opposite thereto in column (2) of the said Table.

(1) <i>Nutrient Supplement</i>	(2) <i>Maximum amount permitted daily</i>
Vitamin A	5,000 I. U.
Thiamine	2.2 milligram
Riboflavin	3.2 milligram
Pyridoxine	4 milligrams
Biotin	400 micrograms
Pantothenic acid	14 milligrams
Niacin	22 milligrams
Ascorbic acid	100 milligrams
Vitamin D	800 I.U.
Vitamin E	50 I. U.
Calcium	1.4 grams
Iodine	200 micrograms
Iron	20 milligrams
Phosphorus	1.4 grams
Folic Acid	400 micrograms
Vitamin B12	3 micrograms

THIRTEENTH SCHEDULE TEST FOR PACKAGES

A. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR STORAGE OF FOOD

1. *Preparation:*

The surface of the ware to be tested shall be washed in water containing detergent and rinsed with clean water. The surface to be tested shall not be handled thereafter. All remnants of water shall be removed from the washed ware by rinsing it with leaching solution that comprises 4 per cent of acetic acid in water v/v.

2. *Test:*

The ware shall then be filled with the leaching solution at room temperature to the maximum capacity- of the ware.

The ware shall be covered to minimise contamination and shall be left at room temperature for 24 hours.

After the period of 24 hours, the leaching solution shall be thoroughly stirred and a portion shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium or lead above the following limits, expressed in ppm:

<i>Sb</i>	<i>As</i>	<i>Cd</i>	<i>Pb</i>
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0.2	0.2	0.2	2.0

B. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR COOKING

1. *Preparation:*

As in A above.

2. *Test:*

The ware shall be heated to 120°C and filled to two-thirds of its effective volume with boiling leaching solution (4 per cent of acetic acid in water v/v). The vessels shall be covered, by its own lid, if any, and the leaching solution shall be kept boiling gently for 2 hours. Leaching solution shall be added periodically to ensure that the area of contact is not diminished. The vessel shall then be left at room temperature for 22 hours.

After 22 hours, the volume of the leaching solution shall be restored to two-third of the effective volume of the vessel. After thorough stirring, a portion of the leaching solution shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium, or lead above the following limits, expressed in ppm:

<i>Sb</i>	<i>As</i>	<i>Cd</i>	<i>Pb</i>
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0.7	0.7	0.7	7.0